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2017

Rua Fridays at New Antrim Street Menu 2017

Rua

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Rua

Spring

Spring sample menu- may be subject to change

start

Tonight's tapas for 2 - see blackboard €10

Crab croquettes with romesco sauce €8

Salad of Jane Russell's black pudding with house pickles
and fig jam €7.50

Baked feta with cashew nut dukkah, chilli, preserved lemon,
and steve's leaves €7

* * *

main

Slow braised Mayo beef blade , garlic mash, roast beets,
horseradish cream €22

'Andarl Farm' pork rib rye with spring greens
and dauphinoise potatoes €19.5

Tonight's Fish - see blackboard

Risotto with Cashel blue, sprouting broccoli and
toasted hazelnuts €13.95

* * *

sweet €6.50

Tonight's crumble for two with a jug of custard

Custard tart with rhubarb

Valarhona chocolate mousse, hazelnut cookie

Raspberry ripple and buttermilk ice cream

West of Ireland Cheeses with crackers and apple chutney €8

* * *

Service charge of 10% on parties of 6 or more people.
Please let us know if you have any allergies to specific ingredients